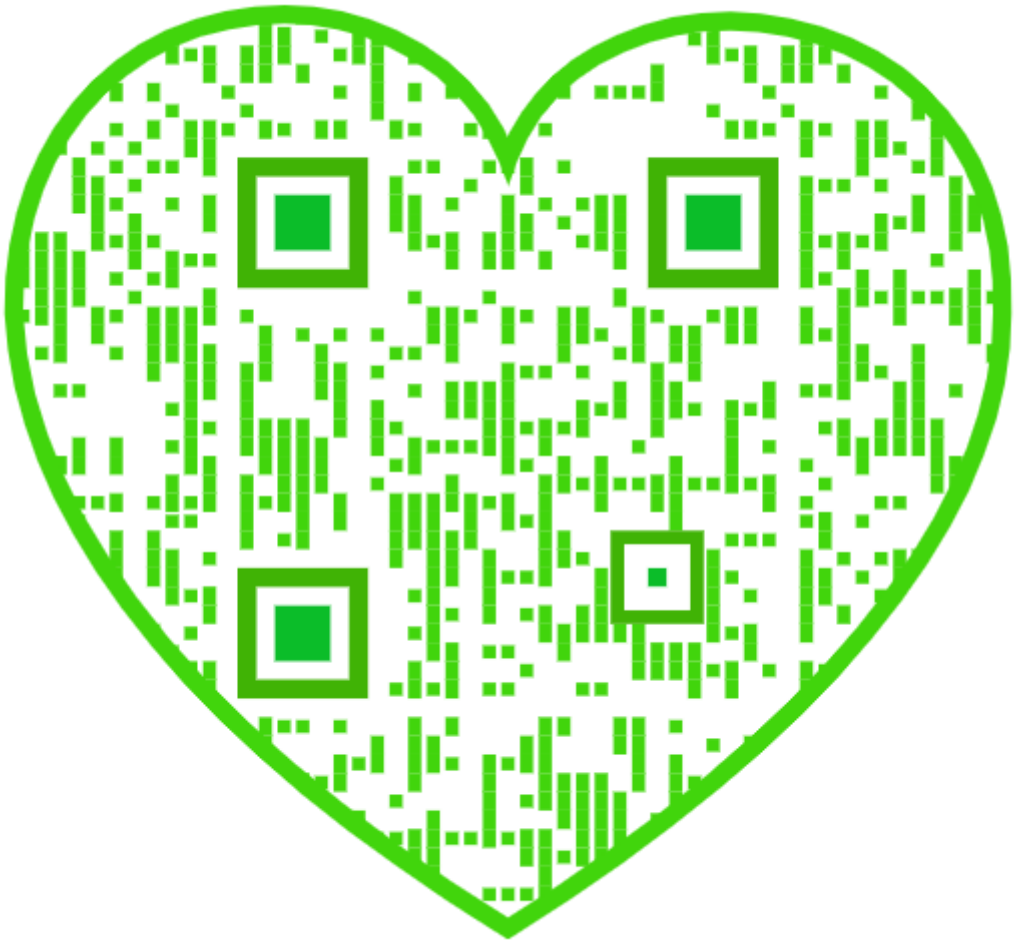
Aunt Caroline's

Dixieland Recipes



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AUNT CAROLINE'S DIXIELAND RECIPES

Aunt Caroline's Dixieland Recipes

By

EMMA and WILLIAM McKINNEY

A RARE COLLECTION OF
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Foreword

In the art of cooking the "Old Southern Mammy" has few equals and recogonizes no peers.

The following recipes have, with great patience and kindly perseverance, been drawn from the treasured memories of Aunt Caroline Pickett, a famous old Virginia cook, the "pinch of this" and "just a smacker of that" so wonderfully and mysteriously combined by the culinary masters of the Southland have been carefully and scientifically analyzed and recorded in this volume, and after a practical test of each recipe herein presented, the author can, with the fullest degree of confidence, recommend the following as the most attractive and economical combination ever presented.

The variety covers a range sufficient to fully gratify the demands of the modest as well as the exacting tastes of the most pronounced epicure, and have been carefully classified and alphabetically arranged for the convenience of the housewife, and a page has been left blank opposite each page of recipes for her own favorite dishes. It is the author's intention that this little book become a veritable treasure trove of dainty, appetizing and tasty dishes.

M361213

In sweet memories of a happy childhood spent in the atmosphere of the plantations and cabins of Virginia under the benign influence of my Dear Old Southern Mammy, Aunt Caroline, this volume is affectionately dedicated.

William McKinney

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Breads

VIRGINIA BEATEN BISCUIT

One quart flour,
One teaspoonful of salt,
One tablespoon of lard.

Work lard lightly into the flour and salt, mix with iced water and then beat dough with rolling pin until it blisters. Cut into biscuits and bake in quick oven.

SOUTHERN SWEET-POTATO BISCUITS

Two cups flour,
One cup of mashed boiled sweet potatoes,
Two tablespoonsful of lard,
One teaspoonful of salt,
One and one-half teaspoonfuls of baking powder,
One-half teaspoonful of soda.

Enough buttermilk to make soft dough. Mix flour, salt, soda and baking powder together. Add sweet potatoes and work the lard in lightly. Mix with milk to make soft dough, roll thin cut into biscuits and bake in quick oven.

JOHNNY REB CAKE

2 cupsful of flour,
1 cupful of yellow meal,
4 tablespoonsful of sugar,
½ teaspoonful of salt,
1 teaspoonful of Cream of Tartar,
½ teaspoonful of soda,
or,
2 teaspoonsful of baking-powder.

Add enough milk or water to make a thin batter, and bake.

SPOON BREAD

Two and one-half cups of fresh buttermilk,
One scant half teaspoonful of soda mixed in with milk,
One teaspoonful of salt,
Three tablespoonsful of meal,
Three eggs dropped in one at a time whole,
One tablespoonful of lard (melted).

Mix in the order given and cook in baking dish in moderate oven.

CINNAMON TOAST

Cut stale bread into thin slices, remove crusts, and cut in halves; toast evenly, and spread first with butter, then with honey, and dust with cinnamon. Serve very hot.

PIEDMONT CORN MEAL MUSH

3½ cups boiling water,
1 teaspoon salt,
1 cup fine corn meal.

Add meal to boiling salted water by sifting it slowly through the fingers, while stirring rapidly with the other hand. Boil for ten minutes, and cook over hot water for two hours. Serve hot as a cereal. Or pour into one-pound baking powder boxes to cool; fry in deep fat. Serve either for breakfast. or as an accompaniment to roast pork, or, with syrup, for dessert.

VIRGINIA CORN FRITTERS

1 can corn,
½ cup milk,
½ cup dried and sifted crumbs,
1 teaspoon salt,
1 teaspoon baking powder,
1 egg well beaten,
1 tablespoon flour.

Chop the corn, and add other ingredients in order given. Drop from a tablespoon into hot, deep fat and fry until brown.

FRENCH TOAST

1 egg slightly beaten,
1 tablespoon sugar,
¼ teaspoonful salt,
¾ cup milk or coffee,
4 slices bread.

Mix egg, salt, sugar, and liquid in a shallow dish; soak bread in mixture, and cook on a hot greased griddle until brown, turning when half cooked: Serve plain or spread with jam.

MAMMY'S GRAHAM MUFFINS

1 pint of Graham Flour,
½ cupful of Molasses,
½ teaspoonsful of salt,
½ pint of white flour,
1 teaspoonsful of soda.

Put the salt into the flour and soda into the molasses. Stir all together and mix with milk or water. Drop into Muffin tins and bake twenty minutes.

AUNT CAROLINE'S CORN BREAD

¾ cup corn meal,
¾ cup flour,
3 teaspoonsful baking powder,
1 tablespoon sugar,
⅓ teaspoon salt,
1 beaten egg,
¾ cup milk and water mixed,
2 tablespoons melted bacon fat.

Mix in order given, beat well, and bake in a well-greased shallow pan in a hot oven about twenty minutes. Half of the egg will make a very good corn bread. Left-over pieces may be split, lightly buttered, and browned in the oven.

BOLTED CORN MEAL BREAD

2 cupsful of flour,
1 cupful of corn meal,
(bolted is best)
2 cupsful of milk,
2 teaspoonsful of cream of tartar,
1 teaspoonsful of baking soda,
1 egg,
½ cupful of sugar,
½ teaspoonful of salt.

Stir the flour and meal together, adding cream of tartar, soda, salt and sugar. Beat the egg, add the milk to it, and stir into the other ingredients. Bake in a gem-pan twenty-minutes.

MAMMY'S LIGHT ROLLS

Yeast,
One egg beaten lightly,
One tablespoonful of sugar,
One half cake of yeast, dissolved in one-third cup of cold water.
One cup of hot potatoes mashed fine,
One quart of flour,
One tablespoonful of lard,
One teaspoonful of salt.

Put yeast mixed in the order given in a bucket to rise. Let it rise for about forty-five minutes or longer. Then when risen, put it into the flour, which has been mixed with the salt and lard. Do not knead the flour, just stick it together and beat it for fifteen minutes with rolling pin. If yeast does not make dough soft enough a little warm water may be used. After beating the dough, put it into a vessel to rise in warm place for about three hours. When risen, roll it lightly until about one-fourth of an inch thick. Then cut with biscuit cutter and dip into hot grease. Lastly fold the biscuits over and put into pans to rise about an hour or more.

Graham rolls are made the same way.

GOLDEN TOAST

Toast as many slices of bread as desired. For twelve slices use three hard boiled eggs and about two cups of cream sauce. Mash the whites of the eggs fine and stir them into the cream sauce. Spread each piece of bread when toasted with cream sauce, and then grate yolks over the top. Return to oven and heat just before serving.

MISSISSIPPI BISCUITS

Two cups of flour,
One-fourth teaspoonful of soda,
One and one-half teaspoonsful of baking powder,
One teaspoonful of salt,
Two tablespoonfuls of lard.

Mix flour, baking powder and salt. Then work in lightly the lard and mix with sufficient milk to make soft dough. Roll thin, cut into biscuits with small biscuit cutter and bake in quick oven.

VIRGINIA WAFFLES

One and one-half cups of pastry flour,
Two teaspoonsful of baking powder,
One-half teaspoonful of salt,
Four tablespoonsful of melted butter,
One cup of milk,
Two eggs.

To beaten yolks add milk, flour, baking powder, salt and butter. Add stiffly beaten whites last.

COTTON BLOSSOM POPOVERS

Two eggs,
One cup of milk,
One cup of flour,
One-half teaspoonful of salt.

Beat eggs together, add milk, and salt and pour this on the flour. Mix well and bake about forty minutes in rather slow oven. Serve at once.

DIXIE BISCUIT

One pint of milk,
One teaspoonful of lard,
Two teaspoonsful of butter,
Two teaspoonsfuls of sugar,
One heaping teaspoonful of salt,
One-half yeast cake,
Six cupfuls of flour.

Put milk on stove in double boiler with butter, salt, lard and sugar. When milk becomes scalded, let it cool until blood heat. Dissolve yeast and stir it into the scalded milk. Then add to milk when cooled two and a half cups of flour and mix to a stiff batter. Next add an egg well beaten to the batter and put the batter in a warm plce to rise. Let it rise bout five hours and then knead as for ordinary biscuit using three and a half cups of flour. Knead until dough can be handled easily, then roll out to one-half inch thickness. Rub each biscuit with melted butter, put two biscuits together and place in pans far enough apart not to touch. Bake fifteen or twenty minutes in hot oven.

FLOUR MUFFINS

Two eggs,
One cup of milk,
One and one-half cups of flour,
One tablespoon of lard,
One teaspoonful of salt,
Two teaspoonfuls of baking powder.

Beat eggs separately. To yolks, add salt, melted lard, milk, flour, and baking powder. Lastly, put in the well beaten whites and bake twenty or twenty-five minutes.

BALTIMORE EGG BREAD

Two eggs,
Three cups of meal,
Four cups of sour milk,
One tablespoonful of lard,
One teaspoonsful of salt,
One-fourth teaspoonful of soda,
One and one-half teaspoonfuls of baking powder.

Beat eggs well together, add milk, meal, salt, soda and baking powder and lastly the hot melted lard. Bake in moderate oven. One cup of fresh corn cooked until tender may be added to the batter.

SOUTHERN PASTRY

One cup of flour,
One-fourth teaspoonful of salt,
One-fourth cup of lard or butter.

Mix flour and salt, work lard lightly into the flour and mix with iced water to make stiff dough. Do not knead dough at all, just mix lightly together.

GRIDDLE CAKES

One and one-half cups of stale bread crumbs,
Two cups of milk,
One tablespoonful of butter,
One teaspoonful of salt,
One-half cupful of flour.

Scald milk and pour over bread crumbs. Beat two eggs well together, then add salt, milk and bread crumbs, flour and lastly the melted lard or butter.

SALLY LUNN

One quart of flour,
Four eggs,
One tablespoonful of sugar,
One cup of yeast,
One cup of milk,
One teaspoonful of salt,
One-half cup of butter,
One-half cup of lard.

Beat the eggs separately. Then mix and add yeast and sugar. Sift salt into flour, melt butter and lard and add eggs, yeast and milk before putting in flour. Leave in bowl and set away to rise. When risen, beat hard and put into greased pan to rise again. For seven o'clock tea make it at twelve.

JEFF. DAVIS MUFFINS

Two eggs,
One cup of sour milk,
One cup of meal,
One-half cup of flour,
One teaspoonful of salt,
Two teaspoonsfuls of baking powder.

One tablespoonful of lard. Beat eggs separately. To yolks add salt, milk, melted lard, meal, flour and baking powder. Lastly put in the well beaten whites and bake in moderate oaven.

CAROLINA CORN MEAL ROLLS

1 cup meal,
1 cup flour,
4 teaspoonsful baking powder,
½ teaspoon salt,
3 tablespoons bacon fat,
¾ cup milk.

Mix and sift dry ingredients; rub in shortening with finger tips, add milk and mix thoroughly; roll lightly, on a floured board to a thickness of one-half inch; cut with biscuit cutter, brush with milk or water, and fold double. Bake in hot oven fifteen minutes.

CAROLINA BROWN BREAD

(Baked)

1 cupful of Indian Meal,
1 cupful of Rye meal,
½ cupful of flour,
1 cupful of molasses (scant),
1 cupful of milk or water,
1 teaspoonsful of soda.

Put the meals and flour together. Stir soda into molasses until it foams. Add salt and milk or water. Mix all together. Bake in a tin pail with cover on for two and a half hours.

SALT RISING BREAD

Pour one pint of boiling sweet milk over three heaping tablespoonsful of corn meal. Beat well and set in a warm place all night. On the morning add to the mixture a pint of warm milk or water, a teaspoonful of sugar, a pint of flour. Beat well and set in a warm place for aobut two hours or until it looks spongy. Then add one teaspoonful of salt, one tablespoonful of lard and enough flour to make a soft dough. Work fifteen minutes, knead into loaves, let them rise one or two hours, and then bake an hour or longer.

Beverages

EGG NOG—MARYLAND STYLE

Beat the yolk of one egg, add a teaspoonful of sugar, and a small pinch of salt, then pour in slowly stirring all the while a cup of milk. Pour in a glass and put spoonful of whipped cream on top and any quantity of "flavoring desired."

SWANEE FRUIT PUNCH

Two cups of sugar,
One cup of water,
One cup of tea,
One pint of strawberry syrup,
Juice of ten lemons,
Juice of six oranges,
Two cans of grated pineapple,
One large bottle of Maraschino cherries.

Make syrup by boiling sugar and water together for ten minutes. Add the tea, fruit juices, pineapple, and strawberry syrup. Let stand thirty minutes, strain and add enough iced water to make one or one and one-half gallons of liquid. Turn into large punch bowl over a piece of ice and lastly add cherries. This quantity will serve about ten people.

LOUISIANIA COFFEE

One heaping tablespoonful of coffee, a little white of egg, one cup of boiling water (Allow this quantity for each person). Scald the coffee pot, add the coffee, egg, and sufficient cold water to moisten. Mix well, add the boiling water and cook five minutes. Then place where it will keep hot, but not cook, for fifteen minutes. It is then ready to serve.

HOT CHOCOLATE

One and one-half squares of Baker's Chocolate,
Four teaspoonsful of sugar,
Pinch of salt,
One cup of boiling water,
Three cups of milk,
One-half teaspoonful of vanilla.

Melt the chocolate over hot water. Add the sugar, salt and boiling water. When smooth, add the heated milk and cook twenty minutes in double boiler. Then beat with egg beater and flavor. More sugar may be added if desired.

An excellent substitute for whipped cream to serve with hot chocolate is marshmallows. Drop one in each cup of the hot liquid.

Tea—SOUTHERN STYLE

Take one-half teaspoonful of tea to one cup of boiling water. Put the tea in the pot, pour the boiling water upon it and let stand where it will keep hot for five minutes. Then serve. Tea should never be boiled for it makes it bitter.

ICED TEA

Use one scant teaspoonful of tea to one cup of boiling water. Pour boiling water over tea leaves and let stand until milk warm. Then strain and sweeten to taste while tea is still warm, as it requires less sugar. Serve with crushed ice, green mint leaves, and sliced lemon and orange.

UNCLE REMUS MINT JULEP

¾ cup sugar,
Juice 3 lemons,
1 cup of water,
4 sprigs of mints,
1 pint ginger ale,
or
"Any flavoring desired."

Boil sugar and water ten minutes, and cool; add strained lemon juice, mint leaves bruised, and ginger ale; half fill glasses with crushed ice, and julep, and garnish with a sprig of mint.

DEWBERRY VINEGAR

Over three quarts of dewberries pour one pint of vinegar and let it stand twenty-four hours. Strain and add one pound of sugar to one pint of juice. Scald twenty minutes and bottle tight. Strawberry and raspberry vinegar may be made in the same way.

Cakes

DEVIL'S FOOD CAKE

Two eggs,
Two cups of brown sugar,
One cup of butter,
One cup of buttermilk,
Three cups of flour,
Half cake of melted chocolate,
One and one-half tablespoons of cinnamon,
One teaspoon of cloves,
One teaspoon of allspice,
One teaspoon of soda dissolved in half cup of boiling water.

Cream butter and sugar and add to well beaten eggs, next add milk, melted chocolate, flour beaten in lightly, vanilla and spices, and lastly the boiling water and soda. Bake in layer tins and moderate oven.

FILLING

(For Devil's Food Cake)

Two cups of white sugar,
One cup of sweet milk,
Half cake of chocolate,
Yolk of one egg,
Butter size of an egg,
One teaspoonful of Vanilla.

Put all the ingredients except vanilla on to cook. Cook until thick. then beat until creamy, add vanilla and spread on layers.

OLD DOMINION CAKE

Cream one cup of butter and two cups of powdered sugar. Add stiffly beaten whites of six eggs, three cups of flour, in which has been sifted two teaspoonsful of baking powder, and one teaspoonful of vanilla. Bake in layers in moderate oven.

FILLING FOR OLD DOMINON CAKE

Put on two cups of white sugar with enough water to dissolve thoroughly and cook until it spins a thread. Then add one teaspoonful of vanilla and pour slowly over the whites of two eggs beaten stiff. Beat until creamy and then spread on cake layers. Thickly strew the top of icing with raisins, English walnuts and blanched almonds.

ANGEL'S FOOD CAKE

Whites of eleven eggs,
One cup of flour,
One and one-half cups of sugar,
One teaspoonful of cream of tartar,
One teaspoonful of almond extract.

Sift flour and sugar together five times, then add cream of tartar. Have whites well beaten and add sugar and flour slowly, then almond extract. Beat very little after flour goes in and bake in round cake pan in moderate oven for about fifty minutes.

FILLING

Put on to cook two and one-fourth cups of brown sugar, three tablespoonsful of cream, one tablesponful of butter. Cook until thick, then beat until creamy and spread on layers.

TUTTI FRUTTI CAKE

Two cups of sugar,
One cup of milk,
One cup of butter,
Three cups of flour (sifted three times)
One cup of cornstarch into which has been sifted three teaspoons of baking powder,
One teaspoonful of almond extract.

Cream butter and sugar, add milk, flour, cornstarch and flavoring. Bake in layers in moderate oven.

MAGNOLIA SPONGE CAKE

Three eggs beaten separately and then together,
One and one-half cups of sugar,
One and one-half cups of flour,
One and one-half teaspoonsful of baking powder,
One-hlf cup-of boiling water.

Mix in the order given and cook in biscuit pan in moderate oven.

BRIDE'S CAKE

Whites of eighteen eggs,
One pound of flour,
One pound of sugar,
Three-fourths pound of butter.

Sift flour three times after adding to it a teaspoonful of soda, and two of cream of tartar. Cream butter and sugar until very light and add to the stiffly beaten whites. Next add the flour, beating it in lightly with the hand. Flavor with one teaspoonful of vanilla or almond extract and bake in slow oven.

PONCIANIA CAKE

One pound of butter,
One pound of sugar,
One pound of flour,
Juice and rind of one lemon,
Nine eggs,
One and one-fourth pounds of Almonds (in shell),
One-half pounds of citron,
One-half pound of raisins.

Cream butter and sugar and add to well beaten yolks. Next add alternately the flour and the whites beaten stiff, then the fruits, which have been cut fine and dredged with flour, and lastly the nuts. Bake in a slow oven.

SALLY WHITE CAKE

One pound of butter,
One pound of flour,
One and one-half pounds of sugar,
One dozen eggs,
Three pounds of citron chopped fine,
Two small cocoanuts (grated),
Two pounds of Almonds (blanched and chopped fine),
One wine glass of brandy,
One wine glass of wine,
Three teaspoonsful of nutmeg,
Two teaspoonsful of mace.

Cream butter and sugar and add to well beaten yolks. Next add flour and whites beaten stiff, the fruit, nuts, brandy, wine and spices. Bake in slow oven from four to five hours.

CABIN CAKE

To whites of eight eggs beaten stiff, add one cup of butter and two cups of sugar creamed together. Next add three-fourths cup of milk, three cups of flour, two teaspoonsful of baking powder and one teaspoonful of vanilla. Bake in layers in moderate oven.

FILLING

Put on to cook two cups of sugar and half a cup of water. Boil without stirring until it jellies when dropped into cold water. Then pour over stiffly beaten whites of three eggs, then stir into icing a small quantity of citron, currants, dates, figs, raisins, almonds, English walnuts (all chopped fine) and grated cocoanut, leaving out a similar quantity to be put on top of cake when iced.

PRIDE OF KENTUCKY CAKE

Four eggs,
Three cups of flour,
Two cups of sugar,
One cup of butter,
One cup of milk,
Two teaspoonsful of baking powder,
One teaspoonful of Vanilla.

Separate eggs leaving out two whites for filling. To beaten yolks, add butter and sugar creamed together, then the milk, flour, baking powder and vanilla and lastly whites of two eggs beaten stiff. Bake in layers in moderate oven, and put together with any kind of filling desired.

GOLD AND WHITE ANNIVERSARY CAKE

Whites of eight eggs,
Two cups of sugar,
One cup of crisco,
Three cups of flour,
One cup of milk,
Two teaspoons of baking powder.

One teaspoon of vanilla. Cream crisco and sugar and add to stiffly beaten whites, then add the milk. Next beat the flour in lightly, and add baking powder and vanilla .Bake in layer cake tins in a moderate oven.

FILLING FOR ANNIVERSARY CAKE

Yolks of six eggs,
Three cups of sugar,
Enough water to dissolve sugar thoroughly.

Put sugar and water on to cook. Let it cook until it spins a thread, then gradually pour it over the yellows, which have been beaten until thick. Beat until filling becomes creamy, add one teaspoonful of vanilla, and spread on layers.

MARGUERITES

Whites of three eggs beaten stiff. Add three tablespoonsful of sugar slowly. Put on top of butterthins and sprinkle over with ground nuts and brown in oven.

PICKANINNY COOKIES

Sift one quart of flour, make a hole in the center, put in two cups of sugar, one of lard, one beaten egg, and one cup of sweet milk, into which has been stirred a half teaspoonful of soda. Work all together, roll thin and bake in a quick oven.

APPLE SAUCE CAKE

One cup of butter,
One cup of brown sugar,
One cup of apple sauce,
One and one-half teaspoonsful of soda (mixed in with apple sauce),
Two cups of flour,
One cup of raisins,
One cup of currants,
Two eggs.

BETSY ROSS POUND CAKE

One pound of flour,
Three-fourths pound of butter,
One pound of sugar,
Twelve eggs,

Cream butter and about two-thirds of the flour together. Beat whites of eggs to a stiff froth, beat yolks of eggs and sugar together until very light. Mix thoroughly all the ingredients, stirring in last the loose flour. Bake in a slow oven until done.

MARSHMALLOW FILLING

One-fourth pound of marshmallows,
Whites of two eggs,
One cup of sugar,
One-half cup of water.

Boil sugar and water until it spins a thread. Cut up marshmallows and pour boiling water over them to steam. When sugar is done, pour gradually over the whites of two eggs beaten stiff, then add marshmallows; beat until creamy and spread on cake layers.

MARTHA WASHINGTON CAKE

Four eggs,
Two cups of sugar,
One cup of butter,
One cup of sweet milk,
Three cups of flour,
One teaspoonful of baking powder,
One-half pound of raisins,
One teaspoonsful each of Cinnamon, cloves and allspice.

Cream butter and sugar and add to well beaten eggs. Next add the milk, flour, baking powder, raisins and spices. Bake in layers in moderate oven.

FILLING FOR MARTHA WASHINGTON CAKE

Two cups of sugar,
Juice and grated rind of two lemons,
Two cups of grated cocoanut,
One cup of boiling water.

When this begins to boil, add one tablespoonful of cornstarch dissolved in a little cold water. Cook until it spins a thread, then beat until creamy and spread between layers.

CHOCOLATE SAUCE

1 tablespoonful of butter,
1 cupful of sugar,
2 tablespoonsful of cocoa,
4 tablespoonsful of boiling water.

Put the butter into an agate dish on the stove; when melted, stir in the cocoa and sugar dry; add boiling water and stir until smooth. Add vanilla to taste.

VIRGINIA DOUGHNUTS

Two eggs beaten light,
Two cups of sugar,
Three level tablespoonsful of melted butter,
One cup of sour milk (if sweet milk is used, add one teaspoonful of cream of tartar),
Four cups of flour,
One-half teaspoonful of soda,
One-half teaspoonful of cinnamon,
One-half teaspoonful of salt.

Mix in the order given adding the dry ingredients sifted together and enough more flour to make a dough just soft enough to handle. Have the board well-floured, and the fat for frying, heating. Roll out only a little at a time, cut into rings with an open cutter. Do all the cutting before frying, as that will take your entire attention. The fat should be hot enough for the dough to rise to the top instantly.

PLANTATION COOKIES

2 eggs,
1 cupful of sugar,
1½ cupfuls of oatmeal, or Rolled Oats,
⅔ cupful of cocoanut,
¼ teaspoonful of salt,
½ teaspoonful of vanilla,
2 tablespoonsful of butter.

Cream the butter and sugar together and add the well-beaten eggs. Add the remainder of the ingredients and drop on a well greased baking-pan. Bake in a moderate oven, from fifteen to twenty minutes.

JELLY ROLL CAKE

4 eggs,
1 cupful of sugar,
1 cupful of flour,
1 teaspoonful of Cream of Tartar,
½ teaspoonful of soda,
Pinch of salt,
1teaspoonful of extract of Lemon.

Beat together eggs and sugar, add salt and extract. Stir into the dry flour the soda and cream of tartar. Mix all together. Bake in a moderate oven, in a large pan, and turn out, when done, on a clean towel, which has been sprinkled with powdered sugar. Spread with jelly and roll while warm.

AUNT SUG'S NUT COOKIES

One and one-half cups of sugar,
One cup of crisco or butter,
Three eggs,
One tablespoonful of cinnamon,
One-half teaspoonful of salt,
One teaspoonful of soda, dissolved in four tablespoonful of hot water,
Three cups of flour,
One-cup each of raisins, currants, and English walnuts or almonds broken up.

To well beaten eggs add creamed butter and sugar, cinnamon, soda, water, flour, fruits, which must be dredged with flour, and nuts. Lastly add one teaspoonful of vanilla and drop by spoonful into greased pans. Bake in moderate oven.

GINGER SNAPS

One-half cup of brown sugar,
One cup of molasses,
One-half cup of butter,
One teaspoonful of baking powder,
One teaspoonful of ginger,
One-half pint of flour to begin with.

Put butter, powder and sugar into flour, add ginger and molasses. Add more flour if needed. Roll out thin and bake in a quick oven.

MASON AND DIXON COOKIES

One cup of brown sugar,
One-half cup of melted shortening,
One egg,
One-half cup of sweet milk,
One-half teaspoonful of soda sifted with flour,
One and one-half cups of flour,
One-half cup of chopped raisins,
One-half cup of chopped nuts,
One-half teaspoonful of salt,
Three squares of melted chocolate.
Mix in order given and bake in moderate oven.

FRUIT CAKE

One pound of white sugar,
Three-fourths pound of butter,
One pound of flour (one quart) sifted.
Two pounds of raisins,
One pound of currants,
One pound of dates,
One-half pound of citron,
Ten eggs,
One pound of figs,
One ounce each of cinnamon, nutmeg and cloves,
Two teaspoonsful of baking powder mixed in with flour,
One wine glass of brandy and one of wine,

Cream butter and sugar and add to well beaten yolks. Then add alternately the flour and whites of the eggs beaten stiff; then the wine and brandy spices. Lastly add the fruit which has been chopped fine and dredged with flour, mix well together and bake about four hours in a slow oven.

Candy

U. D. C. COCOANUT CANDY

Two cups of white sugar,
One-half cup of milk,
One cup of grated cocoanut,
One teaspoonful of vanilla,
Butter the size of an egg.

Put sugar, milk and butter on to cook. Let it cook until it will form a soft ball when tried in cold water. Add vanilla, remove from stove, and beat in the cocoanut until it becomes creamy. Pour into buttered plates and cut into squares when cold.

MEXICAN KISSES

Three cups of white sugar,
One cup of milk,
Butter the size of an egg,
One cup of nuts,
One teasponful of vanilla.

Put sugar and butter and milk on to cook. Cook until it will form a soft ball when tried in cold water. Add vanilla, remove from stove and beat until creamy. Then put in nuts and drop from spoon on buttered papers.

MAMMY'S PEANUT CANDY

Two cups of brown sugar,
One cup of chopped peanuts,
One cup of water,
Butter the size of an egg.

Cook about twenty minutes, beat until creamy, and pour into buttered plates. When cold cut into squares.

DIVINITY CANDY

Three cups of white sugar,
Three-fourths cup of white Karo syrup,
Whites of two eggs,
Three-fourths cup of water,
One teaspoonful of vanilla.

Put sugar, syrup and water on to cook. Let it cook until it will form a hard ball when tried in cold water. Remove from stove and pour gradually over stiffly beaten whites. Add vanilla and one cup of nuts and beat until creamy. Pour into buttered plates and cut into squares when cold.

ALMONDS, CREAMED

Shell and blanch burnt almonds and lay them in the open oven to dry, but do not let them brown. Put one cup of granulated sugar over the fire with a tablespoon of water; stir until it is well dissolved and comes to a boil . Drop into this the blanched almonds a few at the time and take them out immediately with a perforated spoon or candy dipper, laying them on waxed paper until they harden, or upon buttered plates.

CHOCOLATE CARAMELS

Mix in a saucepan two cups of brown sugar, half a cup each of molasses (not sirup) and cream, half a cake of unsweetened chocolate, and four tablespoons of butter, bring to a boil slowly, taking care the sugar does not scorch before it is entirely melted, cook steadily until a little of the candy is brittle if dropped in cold water, add two teaspoons vanilla, turn into a greased pan, and cut into squares as soon as it is cool.

OLD VIRGINIA MOLASSES TAFFY

Put a pint of New Orleans molasses over the fire in a saucepan and boil for twenty minutes. Stir in a quarter teaspoon of baking soda and boil fifteen minutes longer, or until a little, dropped into cold water, becomes brittle. This candy must be stirred contsantly while it is cooking or it will scorch. When it reaches the brittle stage, add a teaspoon of vinegar and a tablespoon of butter and pour into well-buttered pans. Mark into shape with a buttered knife after the candy begins to form and before it is really hard.

CREAM PEPPERMINT DROPS

Put a half cup of cold water and two cups of granulated sugar into a clean saucepan and boil slowly, without stirring, until it spins thread from the tip of a spoon dipped into it. Take from the stove, leave it untouched until it is about blood-warm, then stir steadily, always in one direction until the mixture begins to become creamy. Flavor to taste with essence of peppermint, adding this cautiously so as not to get the flavor too strong. Drop by the teaspoonful upon waxed paper, being careful not to put the drops so close together that they will run into each other. A candy dipper is even better for this purpose than a teaspoon.

AFTER DINNER MINTS

2 cups of sugar,
⅓ cup boiling water,
¼ cup molasses,
4 drops oil of spearmint.

Put sugar and molasses into a smooth, clean saucepan, and add boiling water, heat gradually to the boiling point, and boil to 258 degrees F., or until candy becomes brittle when tested in cold water, add flavoring, pour on an oiled slab or platter and when cool enough to handle pull until nearly white; pull into long strips about half an inch in diameter, and cut in small pieces with scissors; roll in powdered sugar, and keep in a covered jar for several days before using.

PEANUT BUTTER FUDGE

Three cups of white sugar,
Three-fourths cup of milk,
One-half cup of peanut butter,
One teaspoonful of vanilla.

Put sugar, peanut butter and milk on to cook. Let it cook until it will form a soft ball when tried in cold water. Add vanilla, remove from stove and beat until creamy. Pour into buttered plates and cut into squares when cold.

CHOCOLATE FUDGE

Three cups of brown sugar,
Three-fourths cup of water,
Butter the size of an egg,
One-half cake of chocolate,
One teaspoonful of vanilla.

Put sugar and water on to cook. When it begins to boil, add butter, and let it cook until it will form a soft ball when tried in cold water. Add vanilla, remove from stove. and beat in the chocolate. Bet until creamy, then pour into buttered plates. Cut into squares when cold.

SEA—FOAM CANDY

Four cups of brown sugar,
One cup of water,
Whites of two eggs,
One cup of nuts,
One teaspoonful of vanilla.

Put sugar and water on to cook. Let it cook until it spins a thread. Then add vanilla, remove from stove, and pour slowly into whites of eggs beaten stiff. Beat until stiff and then drop from spoon on buttered paper. Add nuts just before candy gets creamy and hard.

Meats

FRIED CHICKEN VIRGINIA STYLE

Cut a young tender dressed fowl into small pieces. Salt well and let stand several hours. Then wash and drain, dip each piece of chicken into flour, to which has been added salt and black pepper, and fry a golden brown in deep hot fat. Let chicken fry slowly.

CREOLE VEAL PATTIES

1½ cupsful of boiled rice,
1 cupful of veal,
½ teaspoonful of salt,
½ teaspoonful of poultry dressing,
1 egg,
1 tablespoonful of milk.

Grind or chop the veal, salt, and stir into the rice with the dressing; beat the eggs, add milk, and stir all together. Drop a tablespoonful spread out thin on the griddle, and fry as you would griddle-cakes. Pork,or lamb may be used instead of veal.

SUGAR CURED HAM LOAF

1 pound raw ham,
2 beaten eggs,
1 cup dried crumbs,
½ teaspoon mustard,
1 cup boiling water,
¼ teaspoon salt.

Put ham, including the fat, through meat chopper; add crumbs, water, eggs, and seasoning; mix well, and bake in a small bread pan, in a slow oven, an hour and a half; or cook in steamer two hours.

BAKED RICE AND HAM

½ cup rice,
1 tablespoon onion finely chopped,
2½ cups stock or water,
2 cups milk,
2 tablespoonsful carrot finely chopped,
½ cup cooked ham finely chopped.

Wash rice, place in greased baking dish; and liquid, ham, vegetables, and salt if necessary. Bake slowly for three hours; stirring occasionally during the first hour. Ham stock or corned beef stock may be used, and any cooked meat substituted for ham. Serve with boiled spinach or dressed lettuce.

MARTHA WASHINGTON CHEESE PUDDING

Slice one-half pound of cheese in thin slices, cover with water and cook on top of the stove until cheese has thoroughly melted. Then remove from the stove and when cool add to it two eggs well beaten, one table spoon of flour, one-half tea spoon of salt, pinch of red pepper and one-fourth teaspoon of baking powder. Put in greased baking dish, cover top with bits of butter and bake in moderate oven.

UNCLE REMUS OMELETTE

To four eggs beaten separately add three tablespoonfuls of milk, a small quantity of butter and a pinch of salt. Pour quickly into a hot greased pan. Let remain on stove two minutes, then place inside oven for three minutes. Take out and fold twice; serve immediately.

OLD FASHIONED MINCE MEAT

4 cupfuls of chopped meat,
12 cupfuls of chopped apples,
2 cupfuls of chopped suet,
1 cupful of vinegar,
3 cupfuls seeded raisins,
1 cupful seeded currants,
5 cupfuls of brown sugar,
1½ cupfuls of molasses,
6 teaspoonsful of cinnamon,
3 teaspoonsful of cloves,
1 teaspoonful of nutmeg,
½ pound of citron,
Rind and juice of one lemon,
Butter the size of an egg,
Salt.

Moisten with cold coffee or strong tea. Cook slowly two hours.

FISH BALLS A LA MARYLAND

1 cupful of hot mashed potatoes,
½ cupful of shredded cod-fish,
2 teaspoonsful of melted butter,
2 tablespoonsful of milk,
Salt to taste.

Put the fish into a piece of cheese-cloth, let cold water run over it, and squeeze dry. Mix ingredinets all together. Take a little flour in the hand and roll half a tablespoonful of the mixture between the palms, to the size of a small peach. Fry in deep fat.

LIVER FRICASEE

1 pound liver,
4 tablespoons flour,
2 cups boiling water,
¾ teaspoon salt,
2 tablespoons bacon fat,
¼ teaspoon paprika,
1 tablespoon grated onion,
6 slices toast.

Cut liver into half-inch cubes, and soak in cold salted water fifteen minutes; drain; cover with the boiling water, and simmer six minutes; cook bacon fat, onion and flour until brown; add seasonings, and stock in which liver was cooked; stir until smooth; add liver, and pour over toast or small, thin baking powder biscuit.

BREADED PORK CHOPS PHILADELPHIA STYLE

6 chops,
1 egg,
½ cupful of milk,
1 cupful of bread crumbs,
Pinch of salt.

Beat the egg and milk together, adding the salt. Dip the chops into this mixture, then into the crumbs. Fry in hot fat. Veal cutlets can be served in the same way.

SALMON CROQUETTES

One can of salmon, the yolks of six hard boiled eggs. Mix and season to taste with salt and pepper. Beat into the mixture one raw egg. Add three or four grated crackers and brown in hot lard.

CREAMED OYSTERS

1 pint small oysters,
Milk,
2½ tablespoons butter,
¼ teaspoon paprika,
⅓ teaspoon celery salt.

Cook oysters in their own liqour until plump; drain and measure the liquor; melt butter, add flour, and blend well; add oyster liquor, and enough milk to make two cups; stir until smooth, add seasonings and oysters, and serve on toast. Garnish with toast points and sliced pickles.

DEVILED CRABS

One pint of crab meat; two hard boiled eggs, two tablespoonsful melted butter, three tablespoonsful vinegar, pepper, salt, and mustard to taste, one raw egg, well beaten. Drain the liquor from the crabs, cream the yolks of the eggs with the butter, add seasoning, then stir in the raw egg, then the chopped whites of the eggs and mix well with the crab meat. Wash the shells and fill them lightly, put grated bread crumbs over the top and pour over each two tablespoonsful of melted butter. Place in pan and bake until light brown.

AUNT CAROLINE'S BEEF LOAF

Two pounds of beef ground in a meat chopper. Add to this one-half cup of grated bread crumbs, two beaten eggs, a little onion, salt and pepper to taste. Roll into a loaf, cover the top with bits of butter and cook in oven for one and one-half hours. The juice of a can of tomatoes poured over the loaf while baking gives a delicious flavor.

MAMMY'S CHICKEN PATTIES

One cup of cold diced chicken, two tablespoons of flour, one-half teaspoon of salt, cayenne pepper to taste, one cup of chicken stock.

Melt butter in sauce pan; stir in flour, add chicken stock, season and bring to boiling point. Add chicken and cook slowly for five minutes. Fill patty shells and serve at once.

BAKED FISH

Clean, rinse and wipe dry a white fish or any fish weighing three or four pounds. Rub the fish inside and out with salt and pepper, fill with a stuffing like that for poultry, but drier; put in a hot greased pan, dredge with flour and cover the top with bits of butter. Bake an hour and a half.

CAROLINA BROILED STEAK

Sprinkle the bottom of a skillet generously with salt. Place on the fire and let it become quite hot. Then put in the steak, turning often so as to retain the juice. When done place on a heated platter and season with pepper and bits of butter.

DEVILED EGGS

Cut hard boiled eggs in two the long way; remove the yolks and mash very fine. Add vinegar, sugar, salt, pepper and mustard to taste, also a little butter, mix well, put back into the whites and serve on lettuce leaves or garnished with parsley. For a change, ground olives, chicken or boiled ham may be used with the yolks.

MASSA'S CHEESE CROQUETTES

3 tablespoonsful shortening,
¼ teaspoon paprika,
⅓ cup bread flour,
¼ teaspoon mustard,
1 cup hot milk,
Few grains cayenne,
¼ teaspoon salt,
1 cup cheese cut fine.

Melt shortening, add flour; add hot milk, and stir until smooth and thick; add seasonings and cheese, and pour into a shallow dish to cool. Shape into small pyramids, roll in sifted crumbs, dip in egg, and again in crumbs, and fry in deep fat until brown. Serve immediately.

OYSTERS WITH MACARONI

Arrange two cups of cooked macaroni and one pint of small oysters in layers in a buttered baking dish; season each layer with salt and pepper, and dredge with flour; cover with buttered crumbs and bake in a hot oven twenty minutes. One-fourth cup of grated cheese may be added.

SCALLOPED OYSTERS

One quart of oysters, one-fourth pound of butter, one-half pound of cracker dust, one-half cup of rich cream; salt and pepper to taste. Strew cracker dust and bits of butter over the bottom of an earthenware pan, then a layer of oysters. Proceed in this way until pan is filled, using a top layer of cracker dust and bits of butter. Add cream and bake about twenty minutes in a quick oven.

CREAMED DRIED BEEF WITH CHEESE

¼ pound dried beef,
1 cup milk,
1½ tablespoons butter,
2 tablespoons grated cheese,
2 tablespoons flour,
2 tablespoons ketchup.

Cut beef in small pieces, cover with boiling water, let stand five minutes and drain; melt butter, add beef and stir until hot; add flour and milk and stir until smooth; add cheese and ketchup, and stir until cheese is melted. Serve with baked potatoes.

CHEESE STRAWS

One cup of grated cheese,
One cup of sifted flour,
One tablespoonful of butter,
One teaspoonful of salt,
One-fourth teaspoonful of cayenne pepper,
One-fourth teasponful of baking powder.

Mix flour, cheese, salt, butter, pepper and baking pow der. Mix with iced water to make stiff dough. Cut in long slender strips. Place in greased pans and bake in quick oven.

CHICKEN A LA KING

Boil a chicken until tender and when cool cut in dice. To diced chicken add strips of pimentos and green peppers and a can of mushrooms. Season with salt and pepper and mix with cream sauce. Serve hot on buttered squares of toast.

SOUTHERN HASH

4 raw potatoes,
¾ cup of water,
2 green peppers,
1½ cups cold chopped beef,
2 tomatoes,
Salt and pepper,
1 onion,
Toast points.

Put vegetables through the meat chopper, using coarse cutter; cook in the stock, covered, until tender; add beef, salt, and pepper, and when hot turn on a platter and garnish with toast points. If corned beef and stock are used, use salt with care.

MAMMY'S VEAL LOAF

Mix well together three pounds of finely chopped veal, with one-half pound pork . Add to this one-half cup of grated bread crumbs, two beaten eggs, a little onion, salt and pepper to taste. Roll into a loaf and pour the juice of a can of tomatoes over the loaf and two tablespoonsful of butter, cook in oven for one hour and half.

CHICKEN CROQUETTES

Boil chicken until tender, then chop very fine. Season with a little parsley chopped fine, salt and red and black pepper to taste. Mix with cream sauce and shape into croquettes. Roll croquettes in beaten egg, then in bread crumbs and fry in deep hot fat.

CREAM SAUCE

Put two cups of milk on stove to scald. Into two tablespoonsfuls of melted butter rub two tablespoonsful of flour until smooth. Then add scalded milk a little at the time to prevent lumping and season with salt and pepper. Stir constantly until thick, then remove from the stove.

PERLEAN

Dress and cut up one chicken as for frying. Boil until very tender, then add two cups of rice, half a cup of butter, some salt and plenty of pepper. Cook until it can be eaten with a fork.

Pickles, Relishes

AUNT CAROLINE'S OWN PICKLE

Chop fine one-half gallon of green tomatoes, one pint of onions, one pint of green and red peppers with seeds taken out, and one gallon of cabbage. Mix well and sprinkle two tablespoonsful of salt over it and let stand all night. Add three quarts of vinegar, two pounds of sugar, three teaspoonsful of celery seed, three of mustard seed two of spice, and one of cloves. Let simmer two hours.

TAR HEEL CHOW CHOW

Chop one head of cabbage, one gallon of green tomatoes, and one quart of onions. Add one-half cup of salt, put in a bag and let it drain for twenty-four hours.

Then put in kettle and add about two pounds of brown sugar, one cup of white mustard seed, and one-half cup of celery seed. Cover with good apple vinegar and cook until done, about three or four hours. To the above add one or two pods of chopped red pepper.

GEORGIA WATERMELON RIND PICKLE

Cut rinds and soak over night in water to which has been added one cup of lime to a gallon of water. Rinse in four full waters and boil until tender in tea made of one-half gallon of water and four tablespoonsful of ginger. Then cook in the following syrup:

Four pounds of sugar,
One quart of vinegar,
Two tablespoonsful of ground cinnamon,
One tablespoonful of allspice,
Two tablespoonsful of whole cloves.
Cook until syrup is thick.

APPLE RELISH

Seven pounds of apples,
Two pounds of seeded raisins,
One pint of vinegar,
Three and one-half pounds of sugar,
Two oranges,
One teaspoonful of powdered cloves,
Two teaspoonsful of powdered cinnamon.

Chop the raisins and put them into a porcelain lined kettle, add the apples, chopped and unpeeled, the juice and the chopped peel of the oranges, the sugar, vinegar and spices. Boil steadily for half an hour.

CORN RELISH

18 ears of corn,
1 onion,
1 cabbage,
¼ pound of mustard,
1 pint of vinegar,
4 cupsful of sugar,
½ cupful of salt,
2 peppers.

Cut the corn from the cob, chop, onion, peppers and cabbage, add sugar, salt and vinegar, and cook slowly three-quarters of an hour. Ten minutes before taking from the fire, add a very scant fourth of a pound of dissolved mustard. Seal in glass jars.

BELL PEPPER RELISH

Twelve green peppers,
Twelve red peppers,
Six medium sized onions,
One quart of vinegar,
One and one-half cupsful of sugar,
Two tablespoonsful of salt.

Cut the peppers and onions into small pieces, sprinkle with salt and cover with boiling water. Let stand until cool, then drain, place in a kettle, and add the vinegar, and sugar. Cook for twenty minutes. Put into jars, seal and set away until needed. Serve with cold meats.

GREEN TOMATO PICKLE

Two quarts of green tomatoes,
Six large onions,
Three red peppers,
Four quarts of cabbage, all chopped fine,
Two ounces of white mustard seed,
One-half ounce of celery seeds,
Two and one-half pounds of sugar,
One-half ounce of tumeric,
One gill of salt,
Two quarts of vinegar.

Soak tomatoes, onions and cabbage in salt water one-half hour, wash and drain, add other ingredients and boil twenty minutes.

CUCUMBER PICKLE

Take enough cucumbers to fill a two-gallon jar. Cut into lengthwise pieces and soak until fresh. Cover with equal parts of water and vinegar, and boil an hour and ten minutes. Then take them out and boil one and one-half hours in one gallon of fresh vinegar, two pounds of sugar, one tablespoonful of celery seed, one tablespoonful of tumeric, one teaspoonful each of cloves, mace and ginger, one tablespoonful of black pepper, and one of horse radish. When cold add one-half teaspoonful of cayenne pepper.

PICCALLI

One-half peck of ripe tomatoes,
One-half peck of green tomatoes,
Twelve sweet peppers, half of them green and half ripe or red,
Eleven small onions,
Two quarts of vinegar,
One quart of brown sugar,
One tablespoonful each of all kinds of spices.

Grind in coarse meat chopper, cover with one cup of salt and let stand over night. Next morning squeeze and put on to cook with sugar, vinegar and spices. Cook about half an hour or longer.

STUFFED PEPPERS

Wash as many fresh green peppers as desired. Then remove the tops from the peppers, scoop out the seeds, and fill with grated ham mixed with cream sauce. Cover with bread crumbs and bits of butter and bake until ready in a hot oven.

PEACH PICKLE

Peel peaches and put in stone jar. To seven pounds of fruit, use three and one-half pounds of sugar and one quart of vinegar. Boil sugar and vinegar together awhile and pour over fruit and flavoring, cinnamon, spice, ginger, cloves, nutmeg and mace may be used, put in little sacks. Do this for seven or eight mornings.

CHILI SAUCE

Twelve ripe tomatoes,
Four ripe or three green peppers,
Two tablespoonsful of salt,
Two tablespoonsful of sugar,
One tablespoonful of cinnamon,
Three cups of vinegar.

Peel tomatoes and onions, chop very fine, add chopped peppers, and the other ingredients and boil one and one-half hours.

MOUNT VERNON PICKLE

One peck of green peppers,
One string six inches long of red peppers,
One large cabbage or two small ones,
Four large onions,
Four tablespoonsful of celery seed,
One-fourth pound of black and white mustard seeds each,
Two tablespoonful of tumeric.

Chop peppers, onions and cabbage fine and soak in one and a half cups of salt all night. Then cover well with vinegar and put equal parts of sugar. Add seasoning and cook about two and one-half hours.

ENGLISH CHOPPED PICKLE

One large head of cabbage,
One gallon of green tomatoes,
One small bottle of sliced cucumber pickle (store pickle),
Fifteen large onions.

Chop all fine and let stand over night, sprinkling them with salt. Do not put cabbage with onions and tomatoes. Next morning squeeze out the cabbage, onions and tomatoes, and put on in kettle. Add three quarts of vinegar, four pounds of brown sugar, one package of seedless raisins, one-half ounce of ground red pepper, eight tablespoonsful of white mustard seed, four tablespoonsful each of celery seed, one tablespoonful each of allspice, ginger, cloves and tumeric. Mix well together and cook about one hour.

Pies and Desserts

CHESS PIES

Three eggs,
Two-thirds cup of sugar,
One-half cup of butter,
One-half cup of milk.

Cream butter and sugar and add to the well beaten yolks. Then add milk and one teaspoonful of vanilla. Mix well and bake on a nice crust. When done, spread with the whites and three tablespoonful of sugar and a little flavoring. Return to oven and brown.

HEAVENLY HASH

Sweeten, flavor and whip stiff one pint of cream. Add to cream one-half pound of marshmallows cut into small pieces. Set on ice to chill. Then add one-half pound of blanched almonds chopped fine and garnish with marschino cherries. Line bowl in which cream is put after being whipped, with powdered lady fingers or macaroons.

FOOD FOR THE GODS

One cup of sugar,
One-fourth pound of dates,
One-fourth pound of nuts,
Three tablespoonsful of cracker crumbs.

Beat whites of three eggs stiff and add one heaping teaspoonful of baking powder and the above ingredients. Cut the dates and almonds into small pieces. Put mixture in a pudding pan set inside of a pan of water and bake in oven one hour. Cover while cooking. Serve with cream.

STONEWALL JACKSON PUDDING

Two cupsful of milk,
Two egg yolks,
One-half cup of sugar,
Two tablespoonsful of Knox Gelatine softened in one-fourth cupful of cold milk,
One teaspoonful of vanilla,
One-eighth cupful ofSherry wine,
Two egg whites,
One-half pint of whipped cream.

Heat the milk to the boiling point in double boiler. Beat the yolks very light and beat into them the sugar. Add this to the hot milk and cook until the custard begins to get thick. Take from the fire. Add gelatine, which has been softened in one-fourth cupful of cold milk. Add vanilla and sherry wine and let cool. Beat the whites of eggs stiff, and fold into them the whipped cream. When custard begins to set, fold into it the cream and whites of eggs and put into a mold. Mold with alternate layers of broken macaroons and crystallized cherries.

SYLLABUB

One pint of cream, rich and sweet,
One-half cup of sugar,
One cup of sherry wine,
One teaspoonful of vanilla.

Sweeten the cream and when the sugar has dissolved, stir in the wine carefully. Add the vanilla and beat to a stiff froth. Serve in glasses.

U. D. C. PUDDING

One cup of finely chopped crystallized pineapple,
One cup of finely chopped crystallized cherries,
One cup of finely chopped nuts,
Six eggs.

Add a tablespoonful of sugar to each egg, beat well, leaving out the whites. To the yolks and sugar add one cup of sherry wine and cook to a thick custard in double boiler. To the custard while hot add one talbespoonful of gelatine dissolved in one-half cup of water, then whip in lightly the beaten whites. Roll out macaroons or Social Teas into dust. Into a bowl begin to lay cracker dust, pineapple, nuts and cherries. When you have used half the ingredients, pour over it the other half of the fruits and custard, sprinkling the top with cracker dust. Put into refrigerator to congeal. Serve with whipped cream (no sugar or flavoring in cream).

RHUBARB PIE

1 pint of Rhubarb,
1 tablespoonful of flour,
1 cupful of sugar,
¼ teaspoonful of soda.

Remove the skin, and cut into small pieces enough rhubarb to fill a pint bowl. Add the soda, and pour over it boiling water to cover. Let stand fifteen minutes and pour off the water. Line a deep plate with a rich crust. Put in the rhubarb, sugar and flour, cover with crust. Bake twenty minutes or half an hour.

JEFF DAVIS CUSTARD

Four eggs, beaten separately,
One cup of cream,
Two tablespoonsful of butter,
Two cups of sugar.
Flavor to taste. Pour the mixture on thin, rich crusts.

CREAM PUFFS

Stir one-half pound of butter into a pint of warm water, set it on the fire in a sauce pan and bring it to a boil, stirring often. When it boils put in three fourths of a pound of flour and let boil one minute, stirring constantly. Take from the fire and turn into a deep dish to cool. Beat eight eggs light, and whip into this cool paste, first the yolks, then the whites. Drop in great spoonsful on buttered paper so as not to touch or run into each other, and bake ten minutes. Split them and fill with the following cream:

One quart of milk,
Four tablespoonsful of cornstarch,
Two eggs,
Two cups sugar.

Stir while boiling and when thick, add a teaspoonful of butter. When cold, flavor.

BROWN BETTY

Pare and slice apples thin. Put alternate layers of apples and bread crumbs sprinkled with cinnamon, bits of butter, and brown sugar in buttered baking dish. Then add one cup of water and bake until apples are thoroughly done and brown on top.

SOUTHERN APPLE PIE

6 apples,
Grated rind and juice of one lemon,
½ cup of sugar,
1 teaspoon cinnamon,
2 macaroons rolled,
¼ teaspoon salt,
2 tablespoons butter,
2 eggs slightly beaten.

Pare and slice apples, add one-quarter cup of water; cook until soft, and rub through a sieve; add other ingredients in order given. Line a deep plate or patty tins with rich paste, fill, and bake about forty minutes. Cake crumbs may be substituted for macaroons.

CARAMEL CUSTARD

Line a pie plate with nice pastry. For one custard allow one egg well beaten, one cup of brown sugar, four teaspoonsful of milk, one tablespoonful of flour or starch and a piece of butter the size of an egg. Pour this in the crust and bake. After baking make a meringue and bake a delicate brown.

PALMETTO MARMALADE

Two quarts of fresh pears ground fine,
Two cans of grated pineapple,
Six oranges cut into small pieces,
As many cups of sugar as there are cupsful of fruit.

Put all together on to cook and cook until thick and a pretty red color.

AUNT JEMIMA'S LEMON PIE

Six eggs,
One and one-half cups of sugar,
Two tablespoonsful of butter,
Three lemons,
Two tablespoonsful of flour,
One-half teaspoonful of baking powder,
One cup of milk.

To well beaten yolks add sugar, flour, milk, butter, baking powder, juice and grated rind of three lemons. Cook in double boiler until thick and then bake on a nice crust. After baking, make a meringue of the whites and bake a delicate brown.

NUT BREAD

2½ cupsful of flour,
3 teaspoonsful of baking powder,
¼ teaspoonful of salt,
½ cupful of sugar,
1 egg,
1 cupful of milk,
¾ cupful of English Walnuts chopped fine.

Beat egg and sugar together, then add milk and salt. Sift the baking-powder into the dry flour, and put all the ingredients together. Add the nuts last, covering with a little flour, to prevent falling, and bake in a moderate oven one hour.

CHOCOLATE PUDDING

Put two squares of unsweetened chocolate in double boiler, add two cupsful of cold milk, and bring to the scalding point. Mix thoroughly one-fourth of a cupful of sugar, three tablespoonsful of cornstarch, one-fourth of a teaspoonful of salt and pour on one-fourth of a cupful of milk gradually, while stirring constantly. Add to milk which was scalded with chocolate, and cook fifteen minutes, stirring constantly until mixture thickens and afterward occasionally. Add one-half of a teaspoonful of vanilla and turn into a serving dish. Chill and serve.

MARYLAND BREAD PUDDING

1 pint of stale bread,
1 quart of milk,
1 cupful of sugar,
1 egg,
½ cupful of raisins,
1 teaspoonful of cinnamon,
½ teaspoonful of salt.

Pour hot water on the stale bread and let soak until soft. Then add other ingredients and bake for three hours in a moderate oven. If eaten cold, serve with hot sauce. If eaten hot, serve with cold sauce.

SUNSET RAISIN PIE

One cup of seeded raisins chopped fine,
One lemon with grated rind.

Add lemon juice and grated rind to the raisins. Then add one cup of sugar and two tablespoonsful of water. Bake between upper and lower crusts.

SAUCE FOR GINGER BREAD

One cup of sugar,
One tablespoonful of butter,
Creamed together . Add one-half cup of cream or milk and five tablespoonsful of wine. Stir constantly while cooking until dissolved and creamy. Flavor to taste with vanilla or nutmeg.

SOFT GINGER BREAD

One-half cup of sugar,
One cup of molasses,
One-half cup of butter or lard,
One teaspoonful each of ginger, cinnamon and cloves,
Two teaspoonsful of soda in a cup of boiling water,
Two and one-half cups of flour,
Two well beaten eggs added last.
Mix in the order given and bake in slow oven.

CRANBERRY SURPRISE

Crumble three lady fingers into a baking dish, cover with a thin layer of cranberry preserves or jelly. Dot with small lumps of butter and add a sprinkle of cinnamon. Beat three eggs separately very light and add two cups of milk. Pour over the fruit and cake. Bake as a custard and serve with whipped cream.

LOUISIANA MOLASSES CUSTARD

Mix well the yolks of two eggs, one cup of molasses, one scant cup of sugar, one cup of buttermilk with pinch of soda and two tablespoonsful of flour. Flavor with cinnamon and vanilla. Cook in double boiler until thick, then bake on a rich pie crust. Use the whites for meringue.

JELLIED APPLES

Put on four cups of sugar and four cups of water with six cloves and bring to boiling point.

Peel and core apples and drop them into boiling syrup. Cover kettle and let apples steam slowly until they are clear and tender. Pour last of syrup over fruit and serve.

MAMMY'S SWEET POTATO PUDDING

Grate three medium sized potatoes. Beat together one cup of sugar, three eggs, one tablespoonful of butter, one pint of milk, and add to the grated potato.

Pour in a buttered pan, drop bits of butter on top and bake one hour in a moderate oven. Flavor with one teaspoonful of vanilla.

RAISIN ROLLS

1½ cupsful of flour,
½ cupful of lard (scant) ,
½ teaspoonful of salt,
1 cupful of raisins,
1 cracker,
1 lemon,
⅔ cupful of sugar,
1 egg,
A little salt.

Beat the egg, add sugar, salt, lemon juice and grated rind. Roll cracker fine, chop raisins and mix all together. Roll the crust thin, cut into rounds. Put a spoonful of filling between two rounds and pinch the edges together. Prick top crust with fork. Bake in iron pan for twenty minutes.

NEW ORLEANS DARK NUT BREAD

¼ cup of sugar,
¾ cup hot water,
½ cup molasses,
¼ cup milk,
2 cups entire wheat flour,
1 cup bread flour,
5 teaspoons baking powder,
1½ teaspoons salt,
½ teaspoon soda,
¾ cup nut meats, finely chopped.

Mix in order given, sifting dry materials together before adding. Turn into a greased bread pan, let stand fifteen minutes, and bake in a moderate oven one hour.

BAKED APPLE DUMPLINGS

Take rich pie crust, roll thin as for pie and cut into rounds as large as a tea plate. Pare and slice fine, one small apple for each dumpling. Lay the apple on the crust, sprinkle on tiny bit of sugar and nutmeg, turn edges of crust over the apple and press together. Bake in a hot oven for twenty minutes. Serve hot with cold sauce.

JOHN BROWN CUSTARD

One quart of milk,
Four eggs,
One-half cup of sugar.

Beat eggs and sugar carefully together while milk is scalding. Then add gradually scalded milk, put back on stove and cook until thick, stirring constantly to prevent lumping. When cool, add any flavoring desired.

VIRGINIA DARE PUDDING

Sift one quart of flour and into the flour put one pound of raisins, one pound of currants, one-half teaspoonful of salt, one pound of sugar, one grated nutmeg, one teaspoonful of ground spice. Beat four eggs and add after mixing the fruit well in the flour, and mix with enough water to make a stiff batter as for fruit cake. Boil or bake and serve with sauce. Cook for about two hours.

SWEET POTATO CUSTARD

3 cooked sweet potatoes,
¼ nutmeg grated,
2 eggs,
¼ cup brown sugar,
⅓ teaspoon salt,
1 quart milk.

Force potatoes through a ricer; beat the eggs and mix with potatoes; add other ingredients, pour into buttered baking dish or cups, and bake in a slow oven until firm.

BANANA CUSTARD

Mix well the yolks of two eggs,
One-half cup of sweet milk,
One-half cup of sugar,
One teaspoonful of butter,
Two tablespoonsful of flour.

Cook in double boiler until thick. When cool, add one teaspoonful of vanilla. Bake on a nice crust. When cool, cover pie with thin slices of banana, then the meringue, and bake a delicate brown.

STRAWBERRY SHORTCAKE

Make regular pie crust and roll it into two sheets, each about one-half inch thick. Bake in well-greased pan, laying one sheet on top of the other. When done and while warm separate them. When cold put between the crusts a thick layer of strawberries well sprinkled with powdered sugar. Arrange largest berries on top. Cut in wedge-shaped pieces and serve with sweetened whipped cream.

TAPIOCA CUSTARD

One quart of milk and one cup of soaked and drained tapioca should be placed in a double boiler and cooked until the tapioca is transparent; then add one cup of sugar and the yolks of three well beaten eggs. Let it cook for a few minutes, flavor as desired and pour into a bowl. Cover the top with the whites of the eggs beaten stiff and sweetened.

BAVARIAN CREAM

One quart of sweet cream whipped with two cups of sugar as stiff as for syllabub, two-thirds of a box of gelatine dissolved over the fire in two cups of milk, stirring constantly. Let cool. Flavor cream to taste, then beat in the milk and gelatine. If desired, fruits, nuts, and maraschino cherries may be added.

CRANBERRY SNOW

Whip stiff the white of one egg and add alternately and gradually three tabelspoonsful of sugar and a cup of cranberry sauce. Continue to whip until it has reached at least a pint and a half in quantity, for it swells surprisingly. Finely chopped nuts may be added if desired.

CHOCOLATE PIE

One-fourth cake of chocolate,
Two cups of sugar,
One-half cup of butter,
Four eggs,
One tablespoon of flour.

Beat yolks together with butter, sugar, milk and flour. Cook in double boiler until thick, then bake on a nice crust. Use whites for meringue.

PUMPKIN PIE

2 cupsful of stewed and sifted pumpkin,
2 crackers rolled fine,
1 cupful of sugar,
Pinch of salt,
½ teaspoonful of cinnamon,
1 pint of milk,

Pour the mixture into a deep pie-plate lined with crust, and bake in a slow oven one hour.

Salads and Dressings

MAYONNAISE DRESSING
(Without Oil)

Mix together two tablespoonsful of flour, one teaspoonful of mustard, one teaspoonful of salt, one tablespoonful of sugar. Add this to two eggs well beaten, and lastly one cup of vinegar. Put on to cook in a double boiler and cook until thick, stirring frequently.

MARYLAND CHICKEN SALAD

Boil one large chicken until tender and when cold cut in dice. To diced chicken add four hard boiled eggs mashed fine, one and a half bunches of celery chopped fine and salt and pepper to taste. Mix well with oil dressing and the juice of one lemon.

POTATO SALAD

Five medium sized, cold, boiled Irish potatoes, diced; three hard boiled eggs and a few pieces of parsley chopped fine, and one cup of diced celery. Season with salt, black and red pepper and mix well with oil dressing.

WESSON OIL DRESSING

Yolks of three eggs,
One-half teaspoon of salt,
One-fourth teaspoon of mustard,
One-fourth teaspoon of red pepper,
Juice of one lemon,
Pint of Wesson Oil.

Beat yolks until thick; then add salt, pepper, mustard and part of lemon juice. Lastly add the oil one drop at a time at first, then slowly until dressing is thick, and then the remainder of the lemon juice.

TOMATO JELLY

Cover one-half box of gelatine with one and one-half cups of cold water. Stew one quart can of tomatoes until tender and strain. Season with salt, pepper and sugar to taste and bring to boiling point. Pour hot tomato juice into the melted gelatine and add to this one hard boiled egg sliced thin. One small bottle of stuffed olives sliced thin and one-half cup of nuts. Pour into small molds wet with cold water and sreve on lettuce with oil dressing.

FRENCH DRESSING

⅔ cup oil,
½ teaspoon pepper,
⅓ cup vinegar,
¼ teaspoon mustard,
1¼ teaspoons salt,
1 teaspoon powdered sugar.

Put the ingredients in a pint preserve jar; fasten the cover, chill and shake well before using. Keep in the ice-box and use as needed. For use with fruit salad, omit mustard, Curry, Brand's Al sauce, Worchestershire sauce, tomato ketchup, or similar condiments may be added in small amounts to vary the flavor.

WALDORF SALAD

Two cups of apples peeled and diced. Two cups of celery and one cup of nuts. Mix well together with oil dressing.

SHRIMP SALAD

3 cups cooked shrimp, minced,
¼ cup chopped olives,
1 cup Mayonnaise,
1 cup chopped celery,
2 tablespoons chopped pimento,
½ cup French dressing.

Marinate shrimp in French dressing; drain, add celery, olives and pimento. Mix with Mayonnaise and fill tomato cases, putting a teaspoon Mayonnaise on each. Serve on leaf of head lettuce.

PINEAPPLE AND COTTAGE CHEESE SALAD

For each person allow two lettuce leaves, one slice of pineapple and three dates stuffed with cream cheese. Cut the pineapple in cubes and place on the lettuce; cut dates in halves lengthwise, remove stones, stuff with cream cheese and arrange on pineapple; sprinkle cheese with paprika and dress all with French Dressing.

WATER LILY SALAD

Six hard boiled eggs,
Mayonnaise dressing,
Lettuce.

Cut the white of each egg into six long petals. Arrange the pieces in circular form on the lettuce. Form the center of each Lily by putting in the yolks, well mixed with mayonnaise.

MARSHMALLOW SALAD

Cut into small pieces marshmallows, white grapes, sliced pineapple, almonds or pecans and a little banana, sliced thin. Serve on lettuce with oil dressing and maraschino cherries to garnish it.

FROZEN FRUIT SALAD

Two cans of white cherries,
One can of sliced pineapple,
One can of pears,
One half dozen oranges,
Three pints of cream,
Two pints of dressing.

Whip the cream, sweeten and flavor to taste. Mix the cream and the dressing. Put in the fruit, but do not use the juice of the fruit. Pack the mixture in coffee or baking powder cans and let them remain in the ice four or five hours. A small tub can be used to set the cans in and pack ice and salt around them.

Soups

OLD VIRGINIA BRUNSWICK STEW

Boil one chicken and one rabbit or squirrel in two or three quarts of water. When about half done add one quart of lima beans, one quart of tomatoes, one quart of corn and butter the size of two eggs. Season to taste with salt and pepper and cook until thick enough to eat with a fork.

AUNT CAROLINE'S PORRIDGE

Pick over and wash two-thirds of a cupful of white beans. Put on the back of the stove in cold water. Let these boil slowly, while the dinner is cooking. When the boiled dinner has been taken up, put these beans into the liquor in which the dinner was cooked. Boil one hour. Wet three tablespoonsful of flour with water, and stir in while boiling, to thicken. Serve hot, adding a little milk, if you like.

CREAM OF CELERY SOUP

Three stalks of celery, chopped fine, one slice of onion, three cupfuls of milk. Boil for twenty minutes, then add three tablespoonsful of melted butter. Thicken with three tablespoonsful of flour dissolved in a little milk. Add salt and pepper to taste, then one cupful of cream and serve hot.

TOMATO BISQUE

Put a quart of tomatoes in a kettle and boil for about twenty minutes or until juice is thick. Season with salt, pepper and sugar to taste, then add one-half teaspoonful of soda. Strain and add to hot strained juice one pint of scalded milk. Boil a few minutes and serve with oyster crackers or squares of toast.

TOMATO SOUP CREOLE STYLE

One quart of tomatoes,
One tablespoonful of butter,
One tablespoonful of flour,
One onion,
Sprig of parsley,
Salt and pepper to taste.

Put tomatoes, onion, parsley, salt and pepper on to cook. When cooling add flour and butter which have been creamed together. Cook until thick.

DIXIE LAND SOUP

4 potatoes,
3 pints of milk,
Piece of butter size of an egg,
Small piece of onion.

Take four large potatoes, boil until done and mash smooth, adding butter and salt to taste. Heat the milk in a double boiler, cook the onion in it a few minutes and then remove. Pour the milk slowly on the potato, strain, heat and serve immediately. Thicken with one tablespoonful of flour.

CREAM OF TOMATO

Put a quart of tomatoes in a kettle, add one cupful of water and boil for about ten minutes; season with salt, pepper, and sugar to taste, then add one-half teasponful of soda. When the tomatoes have boiled, strain them and add to the strained juice one pint of scalded milk. Lastly add one cupful of cream in which a little flour has been blended.

BALTIMORE OYSTER STEW

25 oysters,
1 teaspoonful of flour,
1 quart of milk,
Butter,
Salt.

Take tweny-five oysters, with their liquor and put these into an agate dish on the stove with salt to taste, in a pint of cold water. Boil five minutes. Stir into this one heaping teaspoonful of flour, which has been wet with two tablespoonsful of cold water. Add one quart of milk. Let it come to a boil, but be sure not to have it boil. Remove from the fire, and add a piece of butter the size of an egg. This is sufficient for eight people.

CREAM OF PEA SOUP

1 can peas,
1¼ teaspoons salt,
1 slice onion,
⅛ teaspoon pepper,
Bit of bay leaf,
2 cups boiling water,
Sprig of parsley,
2 cups hot milk,
1 teaspoon sugar,
1 tablespoon butter,
2 tablespoons flour.

Rinse the peas with cold water, and reserve one-fourth cup; simmer the remainder with seasonings and hot water for twenty minutes, and press through a sieve; thicken the milk with butter and flour blended together, and add to peas. Add the whole peas just before serving.

CREAM OF CHICKEN SOUP

3 cups of chicken stock,
Salt,
1 slice onion,
⅛ teaspoon pepper,
¼ cup celery tops,
2 tablespoons chicken fat or butter,
1 cup hot milk,
3 tablespoons flour.

Cook stock, onion, and celery for fifteen minutes, and strain; add hot milk and seasonings, and thicken with chicken fat and flour blended together. The amount of salt will depend upon the quantity in the stock. Celery salt may be used in place of celery tops.

OATMEAL SOUP

¾ cup cooked oatmeal,
2 cups hot milk,
½ onion sliced,
1 teaspoon salt,
2 cloves,
⅛ teaspoon celery salt,
½ bay leaf,
⅛ teaspoon pepper,
2 cups boiling water,
½ tablespoon butter.

Cook oatmeal, onion, cloves, and bay leaf in boiling water for twenty minutes, and press through a sieve; add milk, seasonings, and butter, and serve with croutons.

Vegetables

GENERAL PICKETT CORN PUDDING

One pint of fresh corn,
or
One can of corn,
Two eggs,
One cup of sweet milk,
One cup of sugar,
Butter the size of an egg,
Little salt,
One tablespoonful of flour,
One-fourth teaspoonful of baking powder.

Mix well together, leaving out whites for meringue. Pour into baking dish and cook in hot oven. When cool, beat whites of eggs stiff, sweeten and flavor, spread on top of pudding and bake a delicate brown.

DIXIE POTATOES

4 or 5 baked potatoes,
1 pint of milk,
½ teaspoonful of salt,
Butter, the size of a walnut.

Pare the potaoes and cut into small pieces. Put them on the stove, in an agate dish, salt and cover with milk. Let them cook fifteen or twenty minutes, then thicken with one tablespoonful of flour, stirred with half a cupful of water; put in the butter and serve hot.

SOUTHERN CREAMED SWEET POTATOES

To two cups of mashed sweet potatoes add one teaspoonful of cinnamon, one cup of sweet milk, one-half cup of sugar, one-half cup of seeded raisins and butter size of an egg. Cook in buttered baking dish and when done, cool, spread the top with mashmallows and brown in oven.

STUFFED POTATOES WITH CHEESE

Select large Irish pototaes and bake. When done cut in half, take meat of potato from shell, mix with little salt, pepper and grated cheese. Put back in shell, put butter on top and bake light brown.

SCALLOPED IRISH POTATOES

Cut raw potatoes into small cubes and put into baking dish. Add salt, pepper and pieces of butter. Cover with sweet milk and cook in the oven.

STUFFED TOMATOES

Peel large ripe tomatoes and cut in quarters, place in the center of each tomato one tablespoonful of ground stuffed olives, one teaspoonful of ground, hard boiled egg, one teaspoonful of English walnuts or pecans. Serve on lettuce with oil dressing and grated cheese sprinkled on top of dressing.

SCALLOPED TOMATOES IN SHELLS

Peel as many fresh tomatoes as persons to serve. Make small round opening at the top by hollowing with a teaspoon. Season highly with mayonnaise, catsup, mustard and enough crab flake to fill the tomatoes. Set on ice and serve very cold for luncheon.

AUNT KATY'S MACARONI

One-half small sized package of macaroni,
One-third pound cheese,
One cup of milk,
Butter the size of a walnut,
One-half cup of bread crumbs.

Put macaroni on to boil in water with a little salt. When tender drain off water. Put in a baking dish first a layer of macaroni, then cheese, crumbs and butter. Pour milk over it and bake.

IRISH POTATO PUFFS

Two cups of cold mashed potatoes,
Two tablespoonsful of melted butter.

Beat together until smooth, and add two well beaten eggs and one cup of sweet milk. Pour into a baking dish, bake quickly and serve immediately.

STEWED CELERY

Wash 4 heads and take off the green leaves. Cut into pieces 3 or 4 inches long, ut into a stew-pan with ½ pint of meat broth, stew till tender. Add a little cream and seasoning; also a little flour and butter, and simmer together.

BAKED TOMATOES

Take out from the top the inside of large tomatoes, with this mix bread crumbs, butter, pepper, salt, a little sugar and some chopped onions. Fill the tomatoes with this, set them in a deep dish or plate and bake slowly for ½ hour.

MAMMY'S CANDIED SWEET POTATOES

Boil 6 small sized sweet potatoes, peel them and lay on a shallow plate or pan. Put a teaspoon butter on each potato, sprinkle on them ½ cup of brown sugar, 2 tablespoons water in pan, cook slowly and baste as you would meat. Cinnamon, cloves, nutmeg, and lemon peel improve the flavor.

BOILED TURNIPS

Cut up 5 or 6 flat white turnips and chop fine in a chopping-bowl. Put into boiling water and cook till tender. Drain off the water, add sufficient seasoning and ½ cup good vinegar. Let them simmer on the stove about ten minutes. These are excellent.

STEWED GREEN CORN

Cut the corn off the cob, boil in a little water 15 or 20 minutes. When done, add a cup of milk or cream, a little butter, and season to taste.

CREOLE POTATO BALLS

Mash some mealy potatoes smooth, season, and add butter and cream till quite moist; make up into balls, dip in beaten eggs, roll in bread crumbs, and fry in butter to a nice brown.

POTATO CHIPS

Pare the potatoes, shave them very thin, soak for ½ hour in ice-cold salted water; drain in a colander, and spread upon a dry towel; fry a few at a time in very hot fat, 1 minute being sufficient to cook and brown them properly, sprinkle lightly with salt, and when needed at table, heat quickly in the oven.

STUFFED POTATOES WITH CHEESE AND BACON

4 large potatoes,
¾ teaspoon salt,
4 tablespoons grated cheese,
¼ teaspoon paprika,
¼ cup hot milk,
4 slices bacon.

Wash potatoes and bake in a hot oven forty-five minutes; cut in halves lengthwise, remove potato, and force through potato ricer; add cheese, seasonings, and hot milk; beat vigorously, and refill potato skins; place half a slice of bacon on top of each, and put on the upper grate of a hot oven until bacon is crisp.

JENNY LIND POTATOES.

Four large, cold, boiled potatoes, peeled and sliced, 2 tablespoons butter, 1 pint hot milk, 2 tablespoons flour. Melt butter and add hot milk and flour, when thick add salt, pepper and parsley. Put a layer of mixture in bottom of baking dish, then a layer of potato, and so on; milk coming last. Cover with cracker crumbs and bake 15 minutes.

CAROLINA SWEET POTATO PONE

One qt. sweet potatoes, peeled and grated; pour over the grated potato 1 pint boiling water, stir it well; add 1 tea-cup brown sugar, 2 tea-cups molasses, 2 tablespoons butter. 1 heaping tablespoon powdered ginger, 1 tea-cup milk; pour into a baking dish and bake slowly for about 2 hours.

SCALLOPED POTATOES

Butter a baking-dish, pare and slice potatoes in small pieces. Put into the dish with salt, pepper and a little butter. Fill the dish with milk, sprinkle over the top cracker, or bread crumbs, and cheese if you like it. Bake in the oven for an hour and a half or two hours.

FRENCH FRIED SWEET POTATOES

Cut cold boiled sweet potatoes into eigthths lengthwise, fry in deep fat until brown, drain on soft paper, and sprinkle with salt.

FRIED EGG PLANT

Cut a small egg plant in one-third-inch slices; pare; cut each slice in quarters; soak in cold salted water for half an hour; drain; season with pepper and salt, dip in crumbs, then in egg, and then in crumbs again; and fry in deep fat about three minutes. Or dip in flour and saute' in butter.

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